



# Great Southern Smokeout

## Pitmasters Rules, Terms & Conditions

Please see important information below regarding the Great Southern Smokeout Pitmasters Competition Rules, Terms and Conditions.

---

### IMPORTANT DATES

- Competitors must register by 20th October 20th 2024.
- Cooking window commences Friday 25th October 2024 from 5pm - ON SITE.
- Judging will take place Saturday 26th October 2024 between 2.00pm - 3.45pm.
- Presentations and prize draw will commence Saturday 26th October 2024 at 4pm.

### CATEGORIES & PRIZES

- Pork – Belly / Ribs / Shoulder / Loin / Other
- Beef – Brisket / Ribs / Roast / Steak / Other
- Lamb – Shanks / Neck / Leg / Shoulder / Other
- Chicken – Whole / Thigh / Breast / Other

The prize pool is \$2000 in total value. Trophies will also be awarded to Winners.

### CONDITIONS OF ENTRY

- You may enter one or more categories.
- You may register as an individual or as a team.
- You are required to specify which cuts of meat you are entering.
- Entry forms can be completed and submitted online [here >](#) or paper copies are available to collect or download and return by email to [ngnflamingbbq@gmail.com](mailto:ngnflamingbbq@gmail.com)
- An entry fee of \$50.00 per competitor or team is payable either online via <https://www.trybooking.com/events/landing/1272100> OR by direct deposit: Rotary Club of Narrogin Inc. BSB: 036 167 Acc: 790 408 (Include your name as a reference).
- Any competitor selling food or providing samples at the event will need to complete a Food Registration Form with the Shire of Narrogin. Please download the form [here >](#), complete and then upload below or forward to [ngnflamingbbq@gmail.com](mailto:ngnflamingbbq@gmail.com) at least four weeks prior to the event.
- Electrical appliances including cables and power boards must be tested and tagged.
- All waste must be removed from my site at the conclusion of the event.



## COMPETITION RULES

### SUPPLIES

Teams must provide all of their own supplies. Great Southern Smokeout will provide space, trash bags, and the containers for judging. NO ELECTRICITY WILL BE PROVIDED. Equipment must not exceed the boundaries of the site unless approved by the event manager. Holes or dug pits are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited. Fire pits must be 600mm above the grass and on a fibre cement sheet. No electric BBQ's are permitted.

### PREPARATION

All meats are to be cooked on site. Contestants may check in to the designated BBQ cook-off area from 3.00pm Friday 25<sup>th</sup> October 2024. The preparation and completion of all meats in the competition must occur within the confines of the cook-off site and during the time limits designated.

### SANITATION

Cooks are to prepare and cook in as sanitary a manner as possible. Cooking conditions are subject to inspection by the judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Teams are encouraged to provide their OWN cleaning area for wash, rinse and sanitisation. All entrants wishing to sell food must have completed

### ENTRIES PER PIT

Teams consist of one chief cook and no more than four assistants. Only one chief cook will cook on a given site. It will be the responsibility of the event manager to monitor entries. Multiple entries in the same category by the same cook and multiple entries from the same piece of meat is not permitted.

### CATEGORIES

The following categories are recognised by Great Southern Smokeout:

Pork – Belly / Ribs / Shoulder / Loin / Other

Beef – Brisket / Ribs / Roast / Steak / Other

Lamb – Shanks / Neck / Leg / Shoulder / Other

Chicken – Whole / Thigh / Breast / Other

### JUDGING TRAYS

A single sheet of aluminium foil should be supplied for each tray. All judging containers must be clean and free of any markings. Marked containers may be disqualified. Cooks are responsible for ensuring that the containers they receive remain clean. Container size is 230mm X 80mm.

### JUDGING TRAY CONTENTS

Six (6) cuts of meats to be placed in each judging tray. The Head judge or designated representative will inspect all trays at the time of turn-in to assure compliance with the turn-in criteria. Condiments and garnishes are to be put in a separate container supplied. See also Judging and Scoring details below.

### TURN-IN TIME

Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognised. Judging trays received after that time will not be accepted for judging.



## JUDGING & SCORING

- Judging of meat is based on: appearance, colour, aroma, tenderness, taste and aftertaste.
- Judges score each element out of 10 on their score cards.
- Judges must not be team members of a competing team at that event.
- Judges must not be spouses or partners of a competing team at that event.

## MANDATORY ITEMS CHECKLIST

- Sanitiser for general cleaning & hand washing
- Latex or rubber gloves for food handling
- First Aid kit
- Washable cutting boards or trays
- Esky, cooler or fridge for meat/ingredients storage
- Paper towel or tea towels
- Waste bin
- 4.5L Fire extinguisher in date (ABE) OR 9kg Water Fire Extinguisher clearly visible and located within the team area (this is determined by what use of smokers are used at competitors site)
- Digital probe or thermometer
- Washable portable table or preparation stations

### *Fire Extinguisher:*

#### ***4.5kg DRY POWDER (ABE) – These are available at Bunnings.***

This extinguisher carries 4.5kg of dry powder extinguishing material with a 10A 60B E classification. This extinguisher is rated to extinguish paper, wood, cloth, rubber and many plastics, as well as flammable liquids and are suitable for electrical fires.

## ENQUIRIES

If you have any queries, please contact Mark Walling on 0411 293 182 or email [ngnflamingbbq@gmail.com](mailto:ngnflamingbbq@gmail.com)